

# King's Mantle

*Variety:* Shiraz

*Vintage:* 2022

*Region:* Barossa Valley, South Australia

*Alcohol:* 14.5%

Krondorf King's Mantle Shiraz represents the outcome of an intricate barrel selection where each barrel is individually tasted and classified, and only the very best barrels are selected for the final blend. Elegant, opulent and powerful, King's Mantle is the crowning selection of the winery, a definitive benchmark for our most exceptional vineyard site and the world-class quality of the Barossa.

## *Vineyard*

The fruit for this wine is sourced from our Kingship Vineyard, located on Rifle Range Road, which lies in the sub-region of Krondorf in the famous Barossa Valley. The area is famous for its Biscay soils - heavy black cracking clays that are fertile and alluvial, producing Shiraz noted for its concentrated fruit with fine, supple tannins. In 2022 a single block of fruit was vinified from this vineyard.

## *Winemaking*

In the cellar, the wine is made with a minimalistic approach. With such top-quality grape selection, a considered winemaking process is all that is required with the aim to drive the attributes and characteristics of the vineyard into the wine. Juice is partially gravity flowed with gentle pigeage to extract tannins, then aged in a combination of new and second-use French oak hogsheads for 18 months. The result is a full-bodied but linear and finessed wine, attributes that are reflective of the site.

## *Colour*

Dark red with strong crimson hues.

## *Nose*

Evocative aromas of blackberry, blueberry and boysenberry alongside graphite and olive tapenade.

## *Palate*

The palate is concentrated and intense, with black forest fruits seamlessly integrated with the oak, with finely grained tannins providing structure and framework.

## *Cellaring*

While drinking beautifully now, this wine has the structure and pedigree to reward careful cellaring for up to 20 years.

## *Vintage 2022*

The Barossa region experienced strong rainfall in winter 2021, recording 48% above the long term average. This filled the soil profile going into the growing season after three years of dry winters. Windy and damp weather during flowering affected fruit set and some vineyards were beset by frost, as well as two separate hailstorms. In spite of these setbacks, the warm dry Summer enabled a long, even ripening period ideal for premium Shiraz, resulting in wines that are elegant and structured with great depth and length of flavour.

